

Baked rice custard

INGREDIENTS:

2 tablespoons short-grain rice

500ml (2 cups) water

pinch salt

3 eggs

75g (1/3 cup) sugar

1 teaspoon vanilla

625ml (2½ cups) milk

¼ cup sultanas

DIRECTIONS:

*Bring water and salt to the boil.

*Gradually add rice.

*Boil rapidly uncovered 10 minutes.

*Drain well.

*In a bowl beat eggs, sugar, and vanilla together, add rice and sultanas.

*Add milk gradually, stir to combine.

*Pour into ovenproof dish.

*Stand in a baking dish with enough water to come halfway up sides of dish.

*Bake at 180°C for 35 minutes.

*Now slip a long fork under the skin that has formed on top, stir gently to distribute rice evenly.

*Reduce heat to 160°C.

*Bake further 15 minutes, then stir with a fork again.

*Cook further 15 to 20 minutes, or until set.